

outside the Polo grounds watching him come out and go in than there are at the door of the Winter Garden on watch for the chorus girls), he is keeping his head much better than might be expected.

I presume he has taken a peep into Marquard's book, which would show him how short-lived is popularity. Marquard, after being held aloft on a bed of roses after his 19 straight games, has been dropped with a cold thud since he has been unable to fool the crack hitters of the National league, and the bleachers shout "Take him out" the first time the umpire calls "Four balls."

Tesreau is saving his money. He lives at a little hotel near the Polo grounds, about which there is a tradition that it once housed George Washington for the night. He wears moderately good clothes (Tesreau, not Washington) and he has not adopted the silk hose fad. His only extravagance seems to be a splendid interrogation mark in diamonds on his tie and a three-carat diamond on his left hand.

"I see you are wearing diamonds," I said to him. He blushed and answered, "I guess they are a good investment. If you go broke, you can raise money on them, you know."

"Do ball players ever get broke?" I inquired.

"Most of them are always broke," he answered, with a laugh.

I will wager, however, that this farmer boy will always have a

nest egg tucked away somewhere in his jeans. He tells me he has already saved enough money to buy a farm near the Iron Mountain railroad in Tennessee, upon which his mother and sister live, and to which he goes immediately after the baseball season is over.

When he was recruited to the big league he depended upon his speed almost entirely. He said, modestly, "My curve ball doesn't amount to much, and McGraw and Mathewson got after me to try the spitter, and it is with this that I am making my success."

Tesreau has been likened to Ed Walsh in his prowess with the spit ball. He lacks Walsh's experience and clever headwork, however, but the ones who seem to know say that he will keep them guessing in the National league next year, although Tesreau tells me he has not signed as yet.

#### —o—o—o— THANKSGIVING PIE

A pumpkin custard is excellent for the Thanksgiving pie. Cut the pumpkin into blocks, steam it until tender. Press it through a colander, and while hot add to each pint of pulp a tablespoon of butter. When cool, beat three eggs without separating. Add a cup of sugar and beat again. When light add this to the pumpkin. Add a half teaspoon of cinnamon, a half teaspoon of ginger and a half pint of milk. Line a baking dish with crust. Pour in the custard and bake in a moderate oven over 45 minutes.